



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Raquel M. Filmanowicz
Health Operations Administrator

Health Department

Family and Community Health Services

web site: www.milwaukee.gov/health

Routine Food

G Mirch Masala LLC
G Mirch Masala
7225 N 76th St
Milwaukee, WI

6/22/2011

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Fee Amount:
\$107.00

Code Number	Description of Violation	Correct By
3-101.11	A gallon of Vitamin D milk on the cook line is expired as of 06-14-11. All food must be safe, unadulterated and honestly presented. Operator disposed of product.	6/22/2011



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3-302.11	<p>1. Raw beef is stored above ready to eat foods in the walk in cooler. To prevent contamination do not store raw proteins above ready to eat foods. In addition store raw proteins according to cooking temperature.</p> <p>2. Foods are being stored in plastic shopping bags in both freezers. These bags are not sanitized or made for food storage. Only store foods in food grade containers.</p> <p>3. There is hanging grease and dust on the hood filters. These must be maintained clean to prevent contamination.</p> <p>4. There is a fly strip hanging from the ceiling in a food preparation area. To prevent contamination store pest control devices where they will not contaminate food.</p> <p>5. A bag of potatoes is stored on the grounds. To prevent contamination do not store and food products on the floor, they must be 6 inches from the ground.</p> <p>6. The rinse and sanitize compartment as well as both clean drainboards have dirty dishes and food debris on them. These areas must remain clean and sanitized at all times to prevent contamination.</p> <p>(REPEAT VIOLATION)</p>	6/22/2011
3-501.16	Raw chicken being prepped at 55-60F. Potentially hazardous food must be held cold at 41 degrees or below.	6/22/2011
6-301.11	There is no handsoap provided at the kitchen handwash (located directly to the left of the entry door) and the dish area handwash. Make sure all handsinks are supplied with soap.	6/22/2011
6-301.12	Four hand towel dispensers in the kitchen are empty due to malfunctioning towel dispensers. Operator has ordered new dispensers. Provide single service toweling for all handsinks.	7/6/2011

Notes:

1. The back door must remain closed until a screen is properly installed to prevent pest entry.
2. Discontinue use of home-style pest control (Raid) as they are not made for commercial use in a food service establishment. Only use products provided by your pest control company.
3. All spice and ingredient containers must be labeled with the product name and must be properly covered.

WIL-KIL Pest Control last service 05-11-11.

CFM: Syed H Turab Exp: 09-2014

On 6/22/2011, I served these orders upon G Mirch Masala LLC by leaving this report with

Inspector Signature (Inspector ID:82)

Operator Signature